
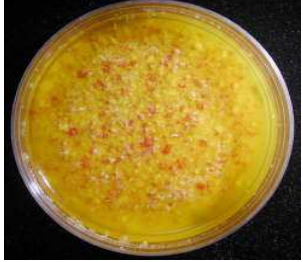







SOY-CHEK Reactions

Scale Activity Level Description Photo of reaction

SOY-CHEK Scale	Activity Level	Description	Photo Reaction
1.0	Very Active	<p>Approximately 75% or more of the total surface area covered with active red or pink particles.</p> <p>Estimated pH rise = 2.0.</p>	
2.0	Active	<p>Appears 50% or more covered with active red or pink particles.</p> <p>Estimated pH rise = 0.3 – 0.5.</p>	
3.0	Moderately Active	<p>Appears 25% or more covered with active red or pink particles.</p> <p>Estimated pH rise = 0.1 – 0.25.</p>	
4.0	Slightly Active	<p>A few scattered red or pink particles (approx. 5 – 10).</p> <p>Estimated pH rise = 0.05 – 0.1. (light pink particles may be difficult to see on this photo)</p>	
4.5	Trace Activity	<p>1 to 5 active red or pink particles.</p> <p>Estimated pH rise = 0.02 – 0.05. Point at which most digestive inhibitors have been destroyed and the protein amino acids are most available; preferred soybean meal reaction point.</p>	

5.0	Not Active	<p>No visible red or pink-colored particles after 5 minutes (10 minutes for full-fat samples).</p> <p>Estimated pH rise = 0.0.</p>	
6.0	Fully Cooked	<p>No red or pink-colored particles after an additional 25 minutes of reaction time.</p> <p>Estimated pH rise = 0.0.</p> <p>NOTE: Once all trace urease activity is destroyed, overcooking may occur.</p>	

IMPORTANT: Full-fat soybean samples must be approximately the same particle size as soybean meal (100% through #10; 40-60% through #20 sieve) and must remain submerged in SOY-CHEK for the correct reaction and pH rise estimates. Estimated pH rise ranges are accurate, but not guaranteed due to the subjective nature of interpretation of the test.

NOTE: Make sure that you cover the soybean material generously with the SOY-CHEK liquid. Some of the liquid has been drained from the photos above to reduce the glare. Your samples and results may vary from the photos above; colors will vary with computer monitors and printers and also with different soy products used.

CAUTION: Keep SOY-CHEK at less than 80F (27C) for best results. Refrigerate (do not freeze) for long term storage. SOY-CHEK will turn red-purple when no longer usable. FOR TESTING PURPOSES ONLY. NOT RESPONSIBLE FOR MISUSE OR MISINTERPRETATION.

Bureau administratif :
16, rue des iris

27440 HOUVILLE EN VEXIN - FRANCE

Tél : +33 (0)2 32 51 11 24 - Fax : +33 (0)2 32 51 88 95

Siège social :

12 rue Joliot Curie

35220 CHATEAUBOURG - FRANCE

Tél : +33 (0)2 99 00 83 18 - Fax : +33 (0)2 99 00 83 20

www.actifeed.com - contact@actifeed.com